



Ashland Springs Hotel

Evening Menu



DANIELLE ATKINSON

SALES & CATERING MANAGER

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ASHLANDSPRINGSHOTEL.COM - LARKSRESTAURANT.COM



LARKS HOME KITCHEN CUISINE

We Celebrate Oregon – its farms, orchards, creameries & wineries, offering dishes that excite & surprise with freshness and flavors.

We are passionately committed to offering fresh & local ingredients. Larks celebrates Oregon's bounty by creating innovative cuisine from scratch, offering a unique and unforgettable dining experience.

EXECUTIVE CHEF: FRANCO CONSOLE

LARKS
HOME KITCHEN CUISINE

SERVICE CHARGE:

20% Service Charge on All Food & Beverage

ASHLAND MEALS TAX:

5% Meals Tax on All Food

BAR SETUP FEES:

Soft Bar Setup: \$100

Full Bar Setup: \$200

MINIMUM BY-THE-DOZEN:

3 Dozen Minimum on All A la Carte Hors D'oeuvres

TRAY PASSING FEE:

\$1 per Guest

DESSERT SERVICE FEE:

\$2 per Guest

CORKAGE:

\$15 per 750ML Bottle Brought onto Premises

SPECIAL DIETARY REQUESTS:

Please Notify Your Catering Manager

10 Business Days Prior to Event

Hors D'oeuvre Platters

FARM PLATTER

House Charcuterie, Artisan Cheeses

Pickled Vegetables & Baguette

SMALL \$140 | MEDIUM \$270 | LARGE \$400

ARTISAN CHEESE PLATTER

Crackers & Baguette

SMALL \$120 | MEDIUM \$230 | LARGE \$340

ANTIPASTI

Grilled Marinated Eggplant, Green Beans

Artichoke Hearts, Roasted Red Peppers, Assorted Nuts

Basil Pesto, Baguette, House-made Jams & Mustard

SMALL \$120 | MEDIUM \$220 | LARGE \$330

FRUIT PLATTER

Assorted, Seasonal, Freshly Cut

SMALL \$90 | MEDIUM \$170 | LARGE \$250

BEEF CARPACCIO

Olive Oil, Sea Salt

Truffled Micro Greens

SERVES 30 | \$260

HOUSE SMOKED SALMON PLATTER

Tarragon Cream Cheese, Onions

Capers & Toasted Crostini

SERVES 30 | \$170

ROASTED RED PEPPER HUMMUS

Grilled Flat Bread & Crudité

SMALL \$90 | MEDIUM \$140 | LARGE \$190

BAKED BRIE EN CROUTE

Arugula Fig Pesto

Wrapped in Puff Pastry, Crostini

SERVES 30 | \$120

VINE RIPENED TOMATO, MOZZARELLA & BASIL PLATTER

** Seasonal - July Through October*

SMALL \$90 | MEDIUM \$170 | LARGE \$250

Small Serves 30, Medium 60, Large 90

Hors D'oeuvres

3 Dozen Minimum per Selection

Savory

CHILLED PRAWNS
Oregon Wasabi Cocktail Sauce
\$36 PER DOZEN

SAFFRON RISOTTO
FRITTERS
Pecorino Aioli
\$25 PER DOZEN

AHI TUNA POKE
Wonton Chip, Wasabi Aioli
\$32 PER DOZEN

CHICKEN SKEWERS
Lemongrass Ponzu Glaze
\$27 PER DOZEN

MAPLE BACON
WRAPPED DATES
Chevre Stuffed
\$27 PER DOZEN

HOUSE SMOKED SALMON
Herb Cream Cheese
Served on Crostini OR Cucumber
\$27 PER DOZEN

LOCAL PORK & BEEF
MEATBALLS
LARKS Barbeque Sauce
\$27 PER DOZEN

CROSTINI & TOMATO JAM
Dill Cream Cheese, Micro Greens
\$25 PER DOZEN

***SEASONAL SPECIALTY**
Chef's Choice
\$25 PER DOZEN

Sweet

HOUSE-MADE COOKIES
Assorted Selection
\$24 PER DOZEN

HOUSE-MADE BROWNIES
\$24 PER DOZEN

LEMON POPPYSEED MUFFINS
\$26 PER DOZEN

CHEESECAKE TARTLETS
Seasonal Fruit, Graham Crust
\$26 PER DOZEN

SEASONAL FRUIT TARLETS
Vanilla Pastry Cream
Shortbread Crust
\$26 PER DOZEN

BROWNIE TARLETS
Tahitian Vanilla Fleur de Sel
\$26 PER DOZEN

LEMON BARS
Basil Shortbread Crust
\$25 PER DOZEN

CHOCOLATE DIPPED
COCONUT MACAROONS
Basil Shortbread Crust
\$26 PER DOZEN

CHOCOLATE DIPPED
STRAWBERRIES
Dark Chocolate Coating
\$25 PER DOZEN

Plated Dinner

Served with Fresh Baked Rosemary Bread & Butter, Tableside Coffee & Tea

Salads

Select One for All Guests

HOUSE SALAD

*Local Organic Field Greens, Dried Cranberries
Toasted Oregon Hazelnuts, Sherry Vinaigrette*

CLASSIC CAESAR

*Hearts of Romaine, Aged Parmesan Cheese
Rosemary Croutons*

ARUGULA SALAD

*Dried Apricots, Toasted Almonds
Sheep's Milk Feta, Pernod-Shallot Vinaigrette*

SPINACH SALAD

*Dried Figs, Rogue Creamery Blue Cheese
Toasted Walnuts, Herb-Balsamic Vinaigrette*

Entrée

Up to Two Entrees May Be Chosen, Price Will Defer to Higher Cost Item

GRILLED RIBEYE | \$46

*Chimichurri, Farm Carrots
Caramelized Onion Mashed Potatoes*

GRILLED FLAT IRON STEAK | \$40

*Bordelaise, Balsamic Grilled Green Beans
Horseradish Mashed Potatoes*

OVEN ROASTED SALMON | \$38

*Lemon Beurre Blanc, Roasted Brussel Sprouts
Brown Butter Carrot Purée*

WILD MUSHROOM ROASTED CHICKEN | \$36

Natural Pan Jus, Smoked Brie Grits, Garlic Spinach

CHICKEN PICCATA | \$36

Lemon-Caper Butter, Broccolini, Garlic Mashed Potatoes

HOUSE BRINED GRILLED PORK CHOP | \$38

*Apple Compote, Cider Braised Red Cabbage
Stone Ground Mustard Parsnip Purée*

SEASONAL CHEF'S CHOICE | MARKET PRICE

Dinner Buffets

*Served with Fresh Baked Rosemary Bread & Butter, Roasted Seasonal Vegetables
Stationed Coffee & Tea*

BEAR CREEK BUFFET | \$39 PER GUEST

One Salad, One Side, One Entrée

LITHIA CREEK BUFFET | \$43 PER GUEST

Two Salads, One Side, Two Entrées

Salads

HOUSE SALAD

*Local Organic Field Greens, Dried Cranberries
Toasted Oregon Hazelnuts, Sherry Vinaigrette*

ARUGULA SALAD

*Dried Apricots, Toasted Almonds
Sheep's Milk Feta, Pernod-Shallot Vinaigrette*

CLASSIC CAESAR

*Hearts of Romaine, Aged Parmesan Cheese
Rosemary Croutons*

SPINACH SALAD

*Dried Figs, Rogue Creamery Blue Cheese
Toasted Walnuts, Herb-Balsamic Vinaigrette*

Sides

HERB ROASTED POTATOES

HORSERADISH WHIPPED POTATOES

HERB-BUTTERMILK WHIPPED POTATOES

CREAMY GARLIC & PECORINO ORZO

CAULIFLOWER PARSNIP PUREE

CRISPY ROASTED SWEET POTATOES

SMOKED BRIE GRITS

Dinner Buffets Continued

Entrées

ROASTED CHICKEN

Wild Mushrooms

CHICKEN PICCATA

Lemon-Caper Beurre Blanc

ROASTED SALMON

Dill Beurre Blanc

OREGON COAST MARKET FISH

Lemon Brown Butter, Gremolata

GRILLED FLAT IRON STEAK

Bordelaise

HOUSE BRINED PORK LOIN

Apple-Mustard Seed Compote

SLOW BRAISED WHITE BEANS

*Wild Mushrooms, Arugula-Pecorino Romano
Roasted Garlic, Bell Pepper*

Carved Enhancements

May Be Chosen to Replace Any Buffet Entrée for an Additional Charge per Guest

Additional \$75 Fee for a Chef Attended Carving Station

SLOW ROASTED TOP SIRLOIN | \$8

House-Made Worcestershire

USDA PRIME RIB OF BEEF | \$10

Rosemary Jus, Creamed Horseradish

BEEF TENDERLOIN FILET | \$12

Red Wine Bordelaise

A La Carte

Dessert Upgrades

Select One at an Increased Price per Guest

FLOURLESS CHOCOLATE TORTE | \$10

Chantilly Cream, Fresh Raspberry

SEASONAL CHEESECAKE | \$10

Graham Crust

LEMON PANA COTTA | \$10

Seasonal Fruit, Almond Crumble

ESPRESSO POT DE CREME | \$10

Hazelnut Crème Anglaise

FRESH BERRY SHORTCAKE | \$10

Almond Biscuit, Vanilla Chantilly Cream

Non-Alcoholic Beverages

FRESH BREWED HILLTOP ORGANIC COFFEE	\$33 PER GALLON
ASSORTED HARNEY & SONS HOT TEAS	\$29 PER GALLON
ORANGE JUICE	\$26 PER GALLON
CRANBERRY JUICE	\$24 PER GALLON
ICED TEA	\$21 PER GALLON
LEMONADE	\$21 PER GALLON
MARIONBERRY LEMONADE	\$25 PER GALLON
LAVENDER LEMONADE	\$25 PER GALLON
SPARKLING CIDER	\$20 PER BOTTLE
PELLEGRINO MINERAL WATER	\$4 EACH
PELLEGRINO LIMONATA OR ARANCIATA	\$5 EACH
ASSORTED SODAS	\$3 EACH
<i>Coke Products</i>	
BOTTLED WATER	\$3 EACH

Wine, Beer & Liquor

Soft Bar Setup \$100 | Full Bar Setup \$200

Wines

SPARKLING

Domaine Ste. Michelle Brut, Columbia Valley, WA | \$8/\$28

ROSÉ

Del Rio Grenache Rosé, Rogue Valley, OR | \$9/\$30

WHITE

Rock Point River White, Rogue Valley, OR | \$8/\$28

Eola Hills Reserve Chardonnay, Willamette Valley, OR | \$10/\$36

RED

Slagle Creek Reserve Red, Jacksonville, OR | \$8/\$28

Stafford Hill Tempranillo, Eola-Amity Hills, OR | \$9/\$35

Planet Oregon Pinot Noir, Willamette Valley, OR | \$10/\$40

Beer & Cider

Coors Light | \$4

Corona | \$5

Deschutes Black Butte Porter | \$6

Crux Pilsner | \$6

Caldera Ashland Amber | \$6

Caldera IPA | \$6

Incline Marionberry Cider | \$7

Cocktails

WELL | \$9

Rose City Vodka

Jim Beam Bourbon Whiskey

Castillo Silver Rum

Rose City Gin

100 Anos Tequila

Dewar's White Label Scotch

CALL | \$10

Absolute Vodka

Absolute Citron

Tito's Vodka

Jack Daniel's Whiskey

Tanqueray Gin

Bacardi Light Rum

Malibu Coconut Rum

Captain Morgan Spiced Rum

Sauza Hornitos Tequila

Bailey's Irish Cream

Kahlua

PREMIUM | \$12

Grey Goose Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Crown Royal Whiskey

Maker's Mark Bourbon Whiskey

Glenlivet Single Malt Scotch